

## Starters

### French Onion Soup Bowl ...\$5.50

#### Fairwood House Salad

Tossed mixed greens with strawberries, mango, Fuji apple, candied pecans, gorgonzola cheese and rosemary balsamic dressing...\$5.50

#### Classic or Grilled Caesar

Crisp romaine tossed with house Caesar dressing, parmesan cheese and croutons...\$5.50

#### Spinach Salad

Spinach strawberries, mango, pear, gorgonzola cheese and raspberry vinaigrette...\$5.50

## Appetizers

### Lobster Thermidor

Steamed half tail of lobster tossed in lobster sauce finished with Gruyere cheese baked until golden brown. Served with a sliced baguette...\$17

### Tenderloin Medallion Oscar Style

Grilled Tenderloin beef medallion topped with Dungeness crab and finished with béarnaise sauce, diced tomato and asparagus...\$12.50

### Baked Prawns

Fresh baked prawns, mushrooms, tomato and water chestnuts tossed in sherry Gruyere sauce baked to golden brown. Served with a sliced baguette...\$12

### Filet al Forno

Sautéed beef tenderloin medallion deglazed with red wine, tossed with basil tomato sauce, topped with mozzarella cheese and baked to a golden brown. Garnished with frizzled onions and a baguette...\$11

### Calamari

Breaded and pan fried calamari, served with your choice of tomato basil sauce or Chipotle aioli...\$8.50

### Crab Baguette

Dungeness crab and shrimp spread on French baguette, baked to a golden brown served with Cajun cream sauce...\$10.50

## Salads

### Grilled Crab Cake Caesar Salad

A Fairwood classic of grilled romaine heart with Parmesan, house Caesar dressing and topped with a crab cake served with a grilled baguette...\$19

\*\*Add Grilled Chicken (\$6) Grilled Salmon (\$9.50)

### Ensenada Beef Tenderloin Salad

Crispy Romaine heart with grilled beef tenderloin, cucumbers, cheddar-jack cheese, black beans, avocado, fresh salsa, tortilla strips and Chipotle Herbed dressing...\$26

### Salmon and Mango Salad

Pan seared blackened salmon, romaine heart, diced mango, julienned carrots, Fuji apple, and red bell pepper, candied pecans with gorgonzola cheese, mango vinaigrette and croutons...\$21

### Tenderloin Salad

Beef tenderloin on heart of romaine with fresh pear, strawberry, gorgonzola, candied pecans and finished with tarragon dressing...\$26

### Mango Chicken Salad

Mango, Fuji apple, bell pepper, gorgonzola cheese, strawberries, candied pecans and blackened chicken breast on a romaine heart, drizzled with mango dressing...\$18

### Prawn Salad

Grilled jumbo prawns with baby spinach, mango, strawberries, candied pecans, pear and fresh parmesan cheese tossed with tarragon dressing...\$18

### Scallop Spinach Salad

Fresh spinach, mango, pear, grilled scallops, gorgonzola cheese and candied pecans tossed with Tarragon dressing...\$23

# Seafood

## Chilean Sea Bass

Fresh cut, pan seared and served on a bed of creamy risotto with grilled vegetables. Finished with a smoked shallot basil sauce...\$28.95

## Seafood Bowl

Sautéed prawns, scallops, salmon with mushrooms, onions, garlic, tomatoes and basil in a spicy tomato broth. Served with Jasmine rice...\$22.50

## Baked Scallops

Sautéed Sea scallops with mushrooms, onion, garlic, spinach and diced Yukon potatoes in a basil fondue sauce with grilled sourdough bread...\$23

## Cedar Plank Salmon

Filet of salmon roasted on a cedar plank with honey pepper glaze, finished with mango chutney...\$21

# Steak and Veal

## Balsamic Beef Tenderloin

10oz beef tenderloin broiled, topped with a gorgonzola balsamic sauce...\$31

## Veal Parmesan

Egg breaded veal cutlet baked with tomato basil sauce and mozzarella cheese...\$19

## Steak Siciliano

Filet medallions sautéed with mushrooms, onions, peppers and finished with a red wine sauce. ...\$25

## Peppered New York

12oz New York finished with green peppercorn demi-glace, sautéed onions, bacon and fresh cracked black pepper...\$28

## Roasted Garlic Rib Eye

12oz house cut flame broiled Rib Eye finished with a roasted garlic veloute...\$26

\*\*\*Have your steak Oscar style \$ 5.00

# Pasta

## Fairwood Cannelloni

Fresh pasta stuffed with beef, pork, mushrooms, onions and spinach, baked in roasted tomato sauce topped with mozzarella cheese and baked to golden brown...\$17

## Classic Bolognese

Fresh Pappardelle pasta tossed in homemade Bolognese meat sauce with a touch of cream. Topped with parmesan cheese and tomato...\$16

## Lobster Linguini

Maine lobster tail with spinach, onions, tomatoes, mushrooms, deglazed sherry wine and finished in lobster sauce over linguini pasta...\$36

## Ensenada Prawns Fettuccini

Mushrooms, onions cheese and tomatoes, prawns and house chorizo tossed with fettuccini noodles in a tomato cream sauce...\$18

## Cajun Chicken Fettuccini

Sautéed julienned chicken breast with bacon, onions and julienned peppers tossed with fettuccini noodles in Cajun sauce...\$16

# Chicken

## Chicken Oscar

Chicken breast, pan seared, topped with fresh Dungeness crab, tomatoes, asparagus and finished with béarnaise sauce...\$20

## Chicken Saltimbocca

Sautéed chicken breast with prosciutto and sage deglazed with white wine and served on a bed of spinach, finished with a light cream sauce...\$18

## Chicken Marsala

Sautéed chicken breast, mushrooms and shallots deglazed with marsala wine and finished with demi-glace...\$16

## Pollo de Mare

Sautéed chicken breast with prawns, prosciutto and deglazed with chardonnay. Finished with basil cream sauce...\$20

Minimum service charge of 15% will be added to all checks. Reservations encouraged!

Consuming raw or undercooked seafood, meat or eggs may increase your risk of food borne illness.